

Diwali



Chocolate and Coconut sweets




I will


use:


mixing bowl


tablespoon



Diwali



200

200



gms



Dessicated coconut

200

200



gms



Drinking Chocolate powder

2



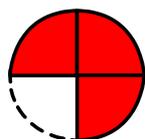
2 tsp



Salted



Butter



3/4

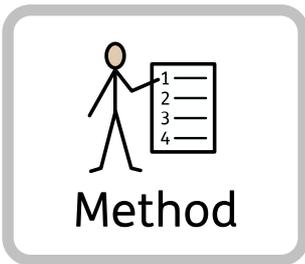


tin



condensed milk

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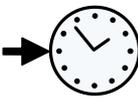
1     
1. In a big bowl mix the dessicated coconut

+ 
and the drinking chocolate powder.

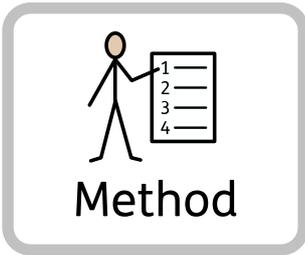
2  3   
2. Keep 3 tbsp dessicated coconut for decorating.

3    + 
3. Put in the butter and mix lightly.

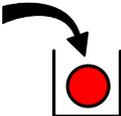
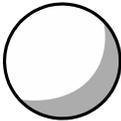
4  
4. Add the condensed milk

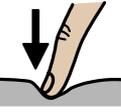
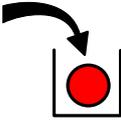
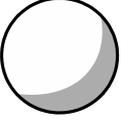
+  →  
and mix until sticky.

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5    5. Grease the palm of your hand with butter

6     6. shape the mixture into balls.

7     7. Press thumb into balls

+   and decorate with dessicated coconut.